

COMARI' DEL SALEM Franciacorta Extra Brut Millesimato

AREA OF PRODUCTION: The Franciacorta hills, precisely in Erbusco, in the piece of ground named "COMARI' DEL SALEM" belonging to the Uberti Farm.

GRAPES USED: Chardonnay, White Pinot.

PRODUCTION PROCESS: grape harvest of the bunches with a strictly selection, after a light pressing the must ferments partly in stainless steel containers and partly in oak barrels. It is normally put on the market at least 48 – 60 months after its becoming sparkling, so that it can better refine as time goes on.

It is suggested in the "Extra Brut" type and it is commercialized after 6 months from disgorgement.

ORGANOLEPTIC CHARACTERISTICS

Definitely yellow colour, still with greenish tints; abundant froth; very fine and persistent perlage; intense scent, complex, slightly reminding of wood; definitely long and wide taste, it reveals the long contact with the yeasts residues.

Alcoholic content: 13,50%.

Total acidity: 7

Serve it at a very low temperature (6°-7°C), if possible in large glasses with high stem. It is a "hard to forget" wine and a good accompaniment to the whole meal. No other wines are admitted!

AVAILABLE FORMATS: 0,750 lt. Bottle, 1,50 lt. Magnum

Comarì is the name of the historic vineyard of the company. The land was purchased by the Uberti family from Comarì, son of the Comare (midwife of the village). Salem, instead, is the name that appears on the cadastral map on this plot and it derives from the Aramaic "Land of Peace". We wanted to emphasize the importance of the earth and of this vineyard by portraying it, on the label, in the shape of globe embraced by Gea – Mother Earth, who was the midwife of many Gods in the ancient times.